



DINING
aqua

events semi private area

AQUA DINING

Corner Paul & Northcliff Streets
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Sydney Restaurant Group



Looking out over Sydney's spectacular harbour, the Semi Private Area at Aqua Dining offers a relaxed yet elegant space. The area is separated by an electronic drop down screen making it the perfect space for an intimate event.

Head Chef Davide Rebecato leads our team of chefs to prepare contemporary Italian dishes using only the finest seasonal ingredients. General Manager and Sommelier Ben Cummings is passionate about creating unique and exciting food and wine matches.

Beverages can be selected from our extensive wine list and charged on a consumption basis. Alternatively, we have a range of beverage packages available.

Our dedicated event coordinators liaise with you during the entire planning process to ensure that from the time of booking, your event will run seamlessly.

details

CAPACITY

Semi Private Area and Sunken Terrace: 12 – 36 guests

Semi Private Area, Sunken Terrace and Section of the Poolside Balcony: up to 46 guests

AVAILABILITY

Lunch: 7 days
12:00pm – 4:30pm

Dinner: 7 days
6:30pm – 11:30pm

ENTERTAINMENT

Restaurant background music will be played for the duration of the event. As this space is a semi private area, additional entertainment or the use of a microphone is not permitted. Unamplified speeches can be conducted in this space.

DIETARY REQUIREMENTS

We can cater to dietary requirements on request. Our menus are current, but subject to change dependent on the availability of seasonal produce.



pricing

MENU OFFERING

MONDAY – SUNDAY LUNCH AND DINNER (excluding Saturday dinner)

3 course menu*: \$119 per person

4 course menu*: \$135 per person

*For guest numbers of 12-19, guests place an order from a selection of 2 dishes for each course. For guest numbers of 20-46, guests are offered a set or alternate serve menu

SATURDAY DINNER

4 course set menu: \$119 per person

6 course tasting menu: \$139 per person

All above pricing includes sourdough bread, espresso coffee, tea and petits fours.

BEVERAGES

On Consumption: provided the offering is pre-selected from the a la carte wine list.

Beverage Packages: our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.

Wine Matching: available to complement the set and tasting menu on Saturday evenings.
4 course set menu: \$65 regular/\$110 premium
6 course tasting menu: \$75 regular/\$125 premium

ADDITIONAL INCLUSIONS

- White linen for the tables and white linen napkins
- Personalised menus printed with individual guest names that act as place cards
- Exclusive use of the Sunken Terrace for pre lunch or dinner beverages and canapés (canapés available as an optional upgrade)

MINIMUM SPEND REQUIREMENTS

Aqua Dining does not charge venue hire fees however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least this amount on food and beverages to secure the Semi Private Area for your event. Minimum spend requirements are available on request.

Please note, an 8% gratuity applies to the final bill (does not contribute to the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee.





SAMPLE

4 course menu

At the table

Sourdough bread served with
butter and pink sea salt

Entrée

Black kingfish, baby onion, tamarillo,
black sesame (gf/df)
Stracciatella, green tomato, kale (v/gf)

Pasta

Risotto, roast cauliflower, chestnut,
smoked cheddar (v/gf)
Maccheroncini, guanciale, pecorino
fondue

Main

Blue eye cod, pomelo, caper leaves (gf)
Charcoal Black Angus, kohlrabi,
Jerusalem artichoke (gf/df)

Sides

Cos lettuce, walnut, pane carasau,
buttermilk dressing
Royal Blue roast potatoes, rosemary

Dessert

Warm chocolate cake, mixed
berries (gf)
Yoghurt semifreddo, liquorice snow,
mandarin (gf)

*(v) vegetarian, (gf) gluten free, (df) dairy free
Please note, this is a sample menu only.
Menus are subject to change.*

*Please note this menu is not available on
Saturday evenings.*



SAMPLE

6 course tasting menu

with matched wines

*NV Bianca Vigna Prosecco - Veneto, Italy
NV Berlucchi 61 'Cuvée Brut', Franciacorta
DOCG, Lombardy, Italy*

Scallop, sorrel, white puffed rice (gf/df)

*2014 Bollini – Trentino DOC, Pinot Grigio,
Alto-Adige, Italy
2015 Giralan 'Plattentieg' - Pinot Bianco,
Alto-Adige, Italy*

Quail, cherries, macadamia, foie gras*
(gf)

*2014 Speri 'La Roverina' - Valpolicella
Classico Superiore DOC, Veneto, Italy
2014 Contini 'Tonaghe' - Cannonau di
Sardegna DOC, Sardinia, Italy*

Spelt tagliolini, lemon myrtle, sardines

*2015 Umberto Portinari - Soave Classico
DOC, Garganega, Veneto, Italy
2013 Marchesi Antinori – Cervaro della
Sala IGT, Chardonnay-Grechetto, Umbria,
Italy*

Charcoal Wagyu, pickled cucumber,
horseradish (gf)

*2013 Umani Ronchi 'San Lorenzo' – Rosso
Conero DOC, Montepulciano, Marche,
Italy
2013 Farnese 'Edizione 15',
Montepulciano-Primitivo-Sangiovese-
Negroamaro-Malvasia, Puglia, Italy*

Banana & lime ice cream, coconut
snow*

Hazelnut budino, amarena ice cream,
alkermes

*2015 Corrado Toneli 'Visner di Pergola'
Vino e Visciole, Marche, Italy*

*(v) vegetarian, (gf) gluten free, (df) dairy free
Please note, this is a sample menu only.
Menus are subject to change dependent
on the availability of seasonal produce.
Excluded from 4 course tasting menu

*Please note this is the only menu available on
Saturday evenings.*

beverage packages

PREMIUM BEVERAGE PACKAGE

\$60 per head

Sparkling Wine *(included)*
NV Highgate Sparkling - Adelaide Hills, SA

White Wine *(included)*
2017 Highgate Sauvignon Blanc - Marlborough, NZ

Rosé *(additional \$7pp)*
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine *(included)*
2015 Highgate Cabernet Sauvignon - Margaret River, WA

Beer *(included)*
Peroni
Cascade Light

DELUXE BEVERAGE PACKAGE

\$75 per head

Sparkling Wine *(included)*
NV Bianca Vigna Prosecco DOC Extra Dry, Veneto, Italy

White Wine *(please select one)*
2017 Te Mata Sauvignon Blanc, Hawkes Bay, NZ

Rosé *(included)*
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine *(please select one)*
2015 Te Mata Merlot Cabernets, Hawkes Bay, NZ
2015 Te Mata Syrah, Hawkes Bay, NZ

Beer *(included)*
Peroni
Sydney Restaurant Group & Nomad 'Coathanger' Golden Ale
Cascade Light

All beverage packages are inclusive of non-alcoholic beverages (still and sparkling mineral water, juice and soft drink).

Beverage packages are served for the standard duration of the event. Please note, these are sample beverage packages only. Beverages are subject to change.

SUPERIOR BEVERAGE PACKAGE

\$90 per head

Sparkling Wine *(included)*
NV Cloudy Bay 'Pelorus' Chardonnay-Pinot Noir, Marlborough, NZ

White Wine *(please select one)*
2016 Mitchell 'Watervale', Clare Valley, SA
2016 Bollini Pinot Grigio Trentino DOC, Trentino, Italy
2017 Dominique Portet 'Fontaine' Chardonnay Yarra Valley, VIC

Rosé *(included)*
2016 Mazzei Belvardo - Toscana IGT Sangiovese - Syrah, Tuscany, Italy

Red Wine *(please select one)*
2016 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills, SA
2016 Speri 'La Roverina' Valpolicella Classico Superiore DOC, Veneto, Italy
2015 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Beer *(please choose 2 full strength beers, both cider and light are included)*
Peroni
4 Pines Pale Ale
Sydney Restaurant Group & Nomad 'Coathanger' Golden Ale
4 Pines Kolsch
Sydney Cider
Cascade Light



sample itinerary

FORMAL 3 COURSE SET MENU



Lunch (12:00pm - 4:30pm)

- 12:00 pm Arrival of guests
Beverages are served in the Sunken Terrace
- 12:40 pm Guests seated
- 12:45 pm Sourdough served
- 12:55 pm Entrée
- 1:40 pm Main course with sides
- 2:30 pm Dessert
- 3:15 pm Espresso coffee, tea and petits fours served
- 4:15 pm Bar to close
- 4:30 pm Conclusion

Dinner (6:30pm - 11:30pm)

- 6:30 pm Arrival of guests
Beverages are served in the Sunken Terrace
- 7:10 pm Guests seated
- 7:15 pm Sourdough served
- 7:25 pm Entrée
- 8:10 pm Main course with sides
- 9:00 pm Dessert
- 9:45 pm Espresso coffee, tea and petits fours served
- 11:15 pm Bar to close
- 11:30 pm Conclusion



additional information

PREMIUM UPGRADES

- Cocktails on arrival \$15 per cocktail (must be pre-ordered)
- Addition of dessert wine \$5 per person
- Chef's choice canapés \$6 per person, per selection
- Canapés \$9 per person, per selection
- Additional courses (set) \$15 per person
- Shared cheese platters \$40 per platter (minimum of 1 platter per 8 guests)
- Children's Meals \$40 per child (child's main, dessert and non-alcoholic beverage package)

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Aqua Dining to meet specific and personalised requests.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport, cakes etc.

VISIT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email events@aquadining.com.au for more information or to arrange a viewing.

We look forward to hearing from you!



*Package food photography
reflect the current offering.*

